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Zootropolis Recipe

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Carrot Muffins

Prep: 10 mins

Cook: 30 mins

Makes: 12



Start the workweek by baking a batch of these portable Judy Hopps' carrot muffins! You can pop them in your packed lunch to satisfy late-morning munchies or snack on later in the day. Coarse sugar makes their tops irresistibly crunchy (and decadent!), but you can skip it and they'll still be plenty sweet.

Ingredients

- [170g flour](#)
- [1 ½ tsp baking powder](#)
- [146g dark brown sugar](#)
- [1 tsp ground cinnamon](#)
- [¼ tsp salt](#)
- [120ml whole milk](#)
- [2 eggs](#)
- [120ml vegetable oil](#)
- [2 tbsp orange juice](#)
- [1 ½ tsp vanilla extract](#)
- [150g carrots \(3 medium carrots\), grated](#)
- [110g walnuts, chopped](#)
- [Granulated sugar, for topping \(optional\)](#)

Method

1. Preheat the oven to 190°C and line a muffin tin with paper liners.
2. In a large bowl, whisk together the flour, baking powder, brown sugar, cinnamon and salt.
3. In another bowl, whisk together the milk, eggs, oil, orange juice and vanilla.
4. Then add this milk mixture to the dry ingredients and stir to combine. Fold in the carrots and walnuts
5. Evenly divide the batter among the prepared muffin wells. If using coarse sugar, sprinkle it over the batter.

6. Bake for around 25 minutes until a toothpick inserted in the center of a muffin comes out clean. Let cool in the pan for 5 minutes, then transfer to a rack to cool completely.

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